



Session	Emerging Innovative Technologies: Novel Fermentation and DSP Innovations
Title	BacLyte: A Simple Culture Additive for More Fermentation Output at Lower Cost
Company	Lytegro Limited
Speaker	Andrew Lee
TRL	
Keywords feedstock (max 2)	Waste bananas
Keywords technology (max 2)	Microbial boosters
Keywords End-Product (max 2)	Growth enhancers
Abstract:	
Industrial fermentation needs more output from existing assets without added capital expenditure. LyteGro's BacLyte is a low-dose liquid supplement, made from upcycled waste bananas, that can be added to established bacterial, yeast and fungal cultures and production processes without new equipment or process redesign. By accelerating microbial growth, it can improve yield and throughput whilst reducing media, water and energy use per unit of product. Results across distinct applications have repeatedly demonstrated its potential to increase productivity and profitability. Trials with nine UK distillers reduced fermentation time by 50% and increased alcohol yield by 10–20%. Yeast seed-culture work doubled yield in the same medium, whilst a veterinary vaccine trial achieved a more than tenfold increase in recombinant antigen production with 1% BacLyte supplementation. Performance is process-specific, and we invite manufacturers to test BacLyte against their own technical and commercial targets. LyteGro has established commercial production and secured its first purchase orders. We are seeking industrial trial partners across fermentation-dependent sectors, as well as VC investors to co-invest with our Singaporean VC lead in our upcoming £1.5m+ seed round to accelerate commercial deployment.	